



Chaîne des Rotisseurs

7-11 SEPTEMBER 2022

HUNGARY

3rd INTERNATIONAL OMGD GRAND CHAPITRE



WELCOME NOTE

After having had two years of no physical activities, we are delighted to cordially invite you to participate in the 3rd Annual International OMGD Grand Chapitre, which will take place this year on September 7th – 11th, 2022 in the “UNESCO’s World Heritage Site”, The Heart of Europe, and The Pearl & Queen of the Danube; Budapest-Hungary. During this eventful 4-day program, we will be introduced to the Hungarian wine history that is dating back to the Roman times at the 5th century AD, and visiting selected number of wine cellars, and tasting a wide variety of the world renowned superb Hungarian wines, while experiencing and enjoying the Hungarian culinary arts at famous, historical dining venues in Budapest. The event will also include four wine workshops, as well as a visit to the 31st Annual “Budapest Wine Festival” and tasting of different Hungarian wines. There is also the possibility of being inducted to one of Hungary’s well known wine regions confréries.

We would like to take the opportunity to thank our colleague member of the Conseil Magistral and Bailli Délégué Honoraire Ivan Novak, as well as the Bailli Délégué of Hungary Katalin Pintér and her National Board for hosting this year’s event in their esteemed country, and for being instrumental in the preparation of this unique program.

Looking forward to welcoming you there.

Vive La Chaîne et Vive l’Ordre Mondial

Yam Atallah

President Confrérie De La Chaîne Des Rotisseur

Mohammed Hammam

Chair, International OMGD Committee



PROGRAM

DAY 1 – WEDNESDAY – SEPTEMBER 7, 2022

ARRIVAL AND CHECK-IN OF THE PARTICIPANTS AT THEIR HOTELS

12:00 - 17:30 Corinthia Hotel lobby, registration at Chaine welcome desk

17:45 Bus departure from Corinthia Hotel

18:30 Welcome dinner and sparkling wine tasting at Gerbeaud House

23:00 Bus arrival to Corinthia Hotel

DAY 2 – THURSDAY – SEPTEMBER 8, 2022

FULL DAY EXCURSION TO SZEKSZÁRD AND VILLÁNY WINE REGIONS BY BUS

Visiting high prestige cellars with winemakers' presentations and tasting

8:00 Bus departure from Corinthia Hotel

Cellar visit and wine tasting followed by lunch at Takler Winery
(Szekszárd – 160 km from Budapest)

Cellar visit and wine tasting and winemaker's dinner at the Bock and Gere Wineries
separately in 2 groups (Villány – 70 km from Szekszárd)

^{app.}
23:00 Bus arrival to Corinthia Hotel

DAY 3 – FRIDAY – SEPTEMBER 9, 2022

WINE DAY IN BUDAPEST

8:45 Bus departure from Corinthia Hotel

Visit to Sauska cellar with wide selection wine tasting

Lunch at Gundel Restaurant

^{app.}
15:00 Bus arrival at Corinthia Hotel

16:30 Bus departures from Corinthia Hotel to the internationally well-known

€ **17:30** Budapest Wine Festival at Buda Castle

(entrance ticket, tasting glass and 5 wine and 1 dinner coupons provided)

20:30

€ **21:30** Bus departures from Buda Castle to Corinthia Hotel

Evening at leisure for those who would like to explore Budapest by night

DAY 4 – SATURDAY – SEPTEMBER 10, 2022

WORKSHOPS, INDUCTION CEREMONY, GALA DINNER at Corinthia Hotel

8:45 Junibor (Junior Hungarian Winemakers) presentation and wine tasting

Pannonia Wine Sisterhood presentation and wine tasting

Confrérie de Tokaj presentation and wine tasting

Zwack spirits and wines presentation and tasting

Caviar & sparkling wine presentation and tasting

13:30 Buffet lunch at Corinthia Hotel

17:30 Induction Ceremony at Corinthia Hotel, Atrium

19:30 Gala dinner at Corinthia Hotel, Grand Ballroom

DAY 5 – SUNDAY – SEPTEMBER 11, 2022

Breakfast at hotel and individual departures

WELCOME DINNER AND SPARKLING WINE TASTING AT
GERBEAUD HOUSE



Gerbeaud is an iconic landmark on Vörösmarty Square. It is probably the most widely known café in Budapest and surely one of the most famous gastronomic assets of Hungary. It is also one of Europe's oldest established trademarks and an example of how to go through constant renewal while preserving traditions.

Founded in 1858 by Hungarian pastry chef Henrik Kugler, today's tourist favourite enjoyed almost immediate success thanks to its unique selection of frothy coffees and distinct sweets. By the time Kugler's shop moved to its current and more prestigious location, it was already firmly established. Global fame came with the arrival in 1884 of Swiss confectioner Émile Gerbeaud, who joined Kugler for a prosperous collaboration that lasted decades. Surviving two world wars, the passing of its founding members and multiple changes of ownership, Gerbeaud managed to preserve its heritage. After a grand makeover in 2010, the place was revived as a contemporary attraction, where tradition and innovation meet within a gilded interior. A spacious terrace fills in the warmer months. Its signature layered spongecake is served across Hungary.

We are inviting our guests for a welcome toast to the Gerbeaud Café's Golden Salon, reminiscent of a Viennese Café with its glamorous crystal chandeliers. Then, a sparkling wine tasting will be followed by a 4-course dinner in the Atrium Event Hall which has been fully renovated in 2020 and has one of the most spectacular atmospheres under its glass ceiling.

Dress code: business suit with Chaine & OMGD ribbons

WINE TASTING EXCURSION TO SZEKSZÁRD AND VILLÁNY WINE REGIONS BY BUS

TAKLER WINERY, SZEKSZÁRD
CELLAR VISIT WITH WINE TASTING FOLLOWED BY LUNCH



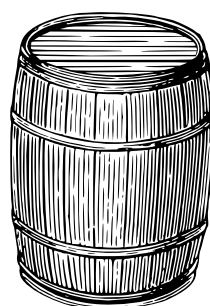
The Takler family has dealt with winegrowing and winemaking since the 1700's in that exceptional region between the hills of Szekszárd. At that time, the Takler family, just as some other wine-maker families, settled in Szekszárd according to the settlement of Maria Teresia. Their current winery established in 1987 is controlled by the „consultative board of three”: Ferenc Takler and his two sons. The Takler „Trio” is now farming on 58 hectares, most of which are in the best location of the wine region.

Grape varieties: Kékfrankos, Cabernet Franc, Merlot, Kadarka, Cabernet Sauvignon, Pinot Noir, Syrah, Sauvignon Blanc, Chardonnay. In order to grow the finest grapes while maintaining consistent quality, high density vines (5,500-6,000/hectare) are planted applying modern training systems (low cordon and Guyot).

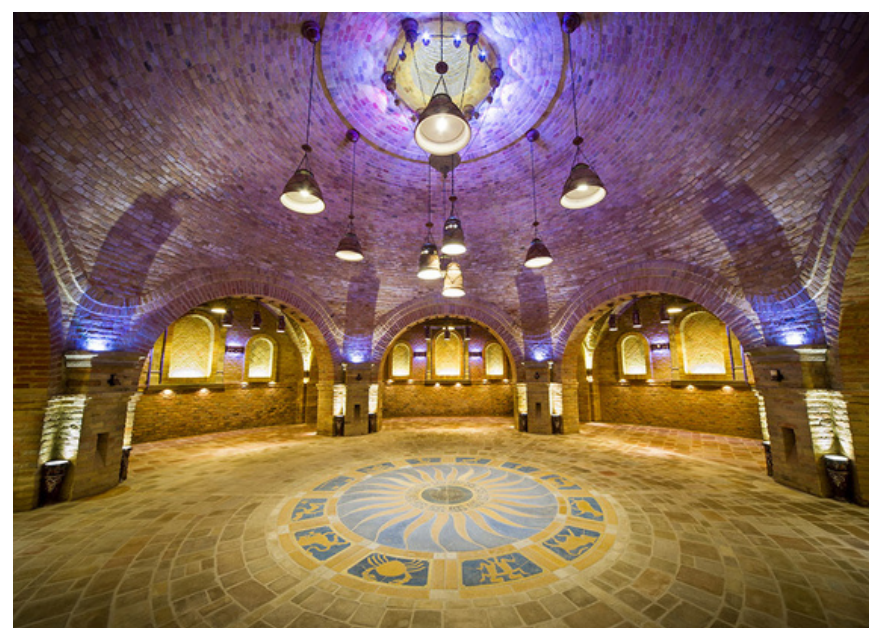
The winery excellence was recognized in numerous national and international competitions. In 2004, Ferenc Takler was named „Winemaker of the Year”.

The cellar visit will include wine tasting and the interesting story of the Winery. Our guests will then enjoy a 3-course lunch at the venue before heading to Villány for the next wine-tasting adventure.

Dress code: casual during the day with Chaine & OMGD ribbons for visits, tastings, and dining events



BOCK WINERY, VILLÁNY CELLAR VISIT WITH WINE TASTING

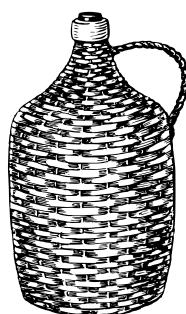


The Bock family is a true national and international success story: award-winning wines, gastronomic successes and satisfied returning customers. The Bock Cellar is a family enterprise where viticulture and wine-making have been a family tradition for many decades, if not centuries.

The ancestors settled in Hungary from Germany in the 18th century. The family has been involved in viticulture and wine-making in the Villány wine region since 1850. Since then, a love of wine and the knack for making it have been carried from father to son until today. Two generations of Bocks are presently behind the Bock logo.

The Cellar is a two-story structure and operates as processing plant, warehouse and cellar all in one. At the end of the 100-metre Bock Cellar can be found the interestingly formed circular cellar, otherwise known as the Bock Chapel, which has also a special acoustics.

Bock Winery has earned numerous awards, including the national awards for Winemaker of the Year in 1997, Winery of the Year in 2007 or that of the most beautiful Wine Estate in 2014. Hundreds of Bock wines won champion, grand gold or gold awards in international wine competitions in the last 40 years.



GERE WINERY, VILLÁNY

CELLAR VISIT WITH WINE TASTING FOLLOWED BY LIGHT DINNER



The history of GERE ATTILA WINERY started 7 generations ago. We had to respect the traditions but also develop and apply experimental aspect. Nowadays the estate size of our family is 70 hectares, cultivated organic since 2010. The young generation also takes part in the everyday of the winery, and Andrea, daughter of Gere Attila became CEO of the company.

The perfectly ripe, hand selected grapes coming from organic vineyards are taken to a cellar equipped with state-of-the-art technology. Following the gentle extraction, the wines are racked into traditional, top quality Hungarian oak barrels and then ageing continue after bottling. This is what makes Kopar, Solus and Attila unique, complex and elegant, and why they can stand up to the best wines of the world. Their goal is to express the fragrance and flavors typical of the Villány wine region so the applied technological steps are all gentle.

In 2008 CROCUS GERE RESORT & SPA**** and the a la carte MANDULA RESTAURANT & WINE BAR were opened, which offers four star accommodation vinotherapy spa and regional gourmet kitchen, matching the quality level of the A.GERE wines. By the years the product range expanded as well from wines to grape seed products, these containing premium chocolates and cosmetics.



WINE DAY IN BUDAPEST

SAUSKA CELLAR
VISIT WITH WIDE SELECTION WINE TASTING

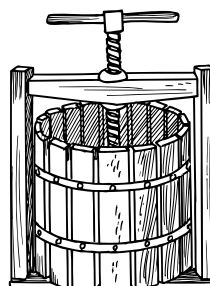


Sauska is a Hungarian family-owned winery that aims at giving recognition to Hungarian wines across the globe. Sauska grows indigenous and international grape varieties and use only the power of gravity and ambient yeasts to craft their wines. They run the gamut from sparkling to still; dry to sweet; white, red and rose. Teamed up with a young, talented and passionate staff, the winery truly enjoys its journey with the desire to make world-class wines that are precise, elegant and uniquely Hungarian.

Come and take a peek of renowned French Chef de Cave Régis Camus and Tokaj proprietor Christian Sauska's progressing project in Budafok, home of the methode traditionnelle sparkling winemaking of Hungary!

Sauska's prestigious Tokaj estate provides the premium quality bases to shape a new generation of terroir sparkling wines in the 150-year-old natural limestone cellar. Already under the radar of the bubble enthusiasts, Sauska Brut NV won the only Hungarian Gold and Best in Class Award at the Champagne and Sparkling Wine World Championship in 2021.

Dress code: casual during the day with Chaine & OMGD ribbons for lunch and tastings



GUNDEL RESTAURANT LUNCH



Built in 1894 and located in City Park, Gündel Restaurant is one of the most famous restaurants in Budapest. Born at the dawn of the 20th century, Gündel House, the pioneer of Hungarian cuisine and an exclusive restaurant, survived the storms of history, two world wars, economic crises and decades of nationalization. The buildings to be retained in the City Park include the Owl Castle and the Gündel building. Gündel is synonymous with the history of Hungarian gastronomy and Hungarian hospitality, so since its privatization all its operators have flagged the gastronomic renewal of the restaurant and the promise of becoming one of the culinary highlights of the Hungarian capital again.

Gündel is a place

...where legends were born and what legends visited. Arnold Schwarzenegger is a returning guest, Queen Elizabeth was amazed by the original dumplings from Somló, and Angelina Jolie's favourite dish is the pike perch Kárpáti style.

Gündel is an ambiance...

... where you can work in a cosy environment or manage your affairs away from the noise of the city centre.

Gündel is a milieu...

... where the familiar melodies are played by a live band, and all of a sudden you find yourself flying through time with your loved ones while having a heavenly dinner.

Gündel is a restaurant and a café...

... where hospitality, cuisine and tradition meet at the highest level. Justas Károly Gündel had dreamed of.

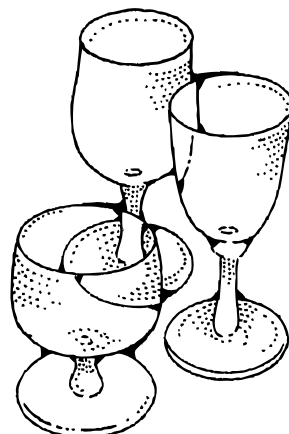
BUDAPEST WINE FESTIVAL AND TASTINGS



The Budapest Wine Festival is one of the long-awaited events in Budapest in the autumn season. It is more than the Hungarian National Wine Festival as it often reaches out to other nations, featuring a guest country's wine culture.

The Wine Festival takes place every year in September and features a fascinating Harvest Procession. The venue is the grounds and courtyards of the scenic hilltop Buda Castle in Budapest, and the programme is on the list of any wine lovers who like to taste Hungarian products while enjoying concerts and artistic performances.

In 2021, the Budapest Wine Festival celebrated its 30th anniversary. Hungary's favourite wine festival has become popular beyond its borders, attracting more than 40,000 people from around the world every year to its World Heritage site.



WORKSHOPS, INDUCTION CEREMONY, GALA DINNER AT CORINTHIA HOTEL

1. JUNIBOR WORKSHOP



Junibor - Young Winemakers Association - was established in 2008 with the goal of creating a community that will ensure the professional development of the winemaking generation of the future. The most important for them is to help each other to make better and more enjoyable wines. In addition to their own learning and further development, they also want to be able to address their own generation in the matter of cultured wine consumption and wine culture, so great emphasis is placed on contact with young wine drinkers.

Female and male winemakers can become member under the age of 35 and can remain until the age of 40.



2. PANNONIA WINE SISTERHOOD WORKSHOP



In the summer of 2004, twelve women decided that the most effective way to contribute to the Hungarian wine culture was to set up a wine sisterhood and thus created the foundation of the Pannonia Wine Sisterhood.

They cherish the traditions and culture of the Hungarian winemaking and create a bridge between Hungarian wine producers and consumers all around the world.

Let them invite you to a special workshop and wine tasting where the members of the Pannonia Wine Sisterhood introduce you to the most outstanding wines of three historical wine regions of Hungary.



Dress code: casual with Chaine & OMGD ribbons



3. CONFRÉRIE DE TOKAJ WORKSHOP



**TOKAJI
BORLOVAGREND**
CONFRÉRIE DE TOKAJ

In 2012 members of the Tokaj Wine Region Vinum Regum Vinorum agreed the rejuvenation and workings of the Confrerie. The new society took the name Confrérie de Tokaj.



The aim of the Confrérie is to represent the Tokaj Wine Region and Tokaji wines in Hungary and abroad to reposition Tokaj as the treasure it is.

The Confrérie serves as an umbrella organisation for the best of the region’s producers, who believe in terroir and the unique character of these white wines. Most of the founding members of the Confrérie are Tokaj wine producers, but membership is open to all friends of wine and professionals who wish to participate in the evolution of the region.

4. ZWACK SPIRITS AND WINES WORKSHOP



Zwack Unicum is a liqueur distilled from over forty herbs from all over the world. It was invented in 1790 by one of the family’s ancestors, Doctor Zwack, royal physician to the Austro-Hungarian Emperor. „Das ist ein Unikum” Joseph II is said to have declared, thus giving this herb liqueur in its distinctive round bottle its name.

Ever since, Unicum has been known as the national drink of Hungary with its recipe a jealously guarded family secret. The liquor is aged for several months in oak casks in the cellar under the distillery.



Zwack is the leading importer and distributor of spirits and liqueurs in Hungary. Apart from Unicum, the Zwack Company’s flagship brands are Fűtölös, the famous fruit liqueur, Vilmos, a pear specialty, St. Hubertus, a bitter orange liqueur and the Zwack vodka, Kalinka.



5. CAVIAR & SPARKLING WINE WORKSHOP



Gourmet Selection is a brand that represents the highest quality and our enthusiasm towards caviars. It has been 12 years now that we work on our caviar selection in cooperation with our fish farmer partners; which dedication and the experiments of alternative saltings, results in an international niveau selection.

The offer provided bends from the caviar of Siberian sturgeon, Osetra, or even the Imperial Gold caviar. Tasting such a rarity, especially from the back of hand is a remarkably sophisticated experience. This moment, being accompanied in a considerate way by an expert of the world of caviars, tempts numerous guests of ours to become our loyal clientele.

BUFFET LUNCH AT CORINTHIA HOTEL

Dress code: casual with Chaine & OMGD ribbons



INDUCTION CEREMONY AND GALA DINNER



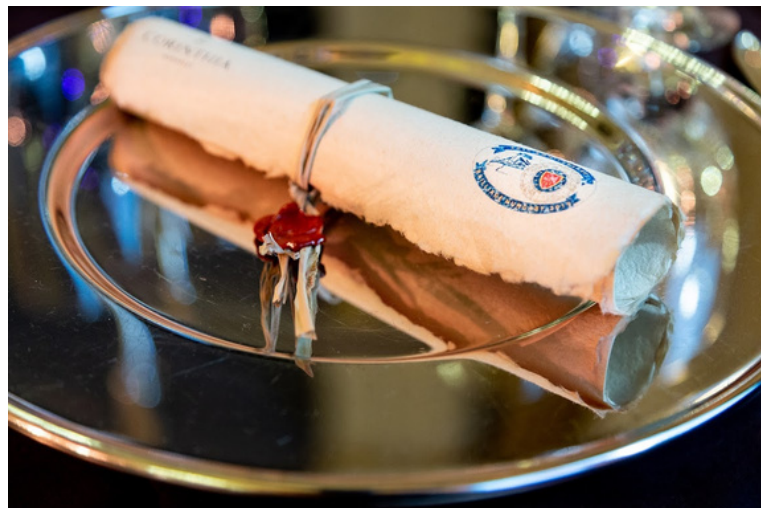
INDUCTION CEREMONY AT CORINTHIA HOTEL – ATRIUM

Törley sparkling wine is offered before and after the ceremony.

GALA DINNER AT CORINTHIA HOTEL – GRAND BALLROOM

The Grand Ballroom has been restored to its original beauty in 2002 with baroque-style decorated ceiling and walls, thus offering ideal venue for a truly unforgettable event. From its very beginnings this magnificent room hosted number of elegant balls. Béla Bartók, the world-famous Hungarian composer frequently conducted concerts here. The first screening of motion picture by the Lumière brothers in Budapest also took place in this room. It has been laid with Italian limestone and Spanish marble, framed by the expertise of Hungarian craftsmen.

Dress code: black tie with Chaine & OMGD ribbons



CORINTHIA HOTEL BUDAPEST *****



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www.corinthia.com

The Corinthia Hotel Budapest on the Elizabeth Boulevard in Budapest is a historic luxury hotel. It opened in 1896 - originally for visitors of the Millennium Exhibition - as the Grand Hotel Royal. It was a hub for the elite of 19th century society.

The hotel has 350 guest rooms, including the adjacent building and attic rooms for the staff. The architectural style was French renaissance and the latest technology was used throughout. Besides the facilities (post office, bank, hairdresser, ticket office) guests and the public had access to two restaurants, a café, a Gerbeaud confectionery and private dining rooms. There was in the cellar not only a grocery store but also a bar. A palm garden made the western courd'honneur more attractive. After its opening, the hotel became popular, a regular meeting place for contemporary Hungarian writers and journalists.

The Royal Spa was planned and built by the architect Vilmos Freund in 1886–88. At that time, it contained steam baths, wave and shower baths, electric baths, pneumatic chamber and a medical room with cold water. Contemporary journalists were fascinated by the spa's appearance.

The hotel has undergone extensive modification throughout the 20th century and has in the 21st century been restored and reopened as the Corinthia.

The re-opening took place in 2003 after a thorough renovation, during which restoring elegance and glamour was the top priority. The hotel is a monument to modern luxury, with a tasteful respect for the past. We hope that the historic moments of building together with the best experiences you can have during the 3rd Annual International OMGD Grand Chapitre in Hungary will make one of your best memories in Budapest.

CONTINENTAL HOTEL BUDAPEST****SUPERIOR



CONTINENTAL
HOTEL BUDAPEST****Superior

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The 4-star-superior Continental Hotel Budapest opened in 2010. Born again from the ashes of the former site of Hungarian Bath, a protected Art Nouveau building, Continental Hotel combines traditional hospitality and the expectations of the 21st century. The aim in developing 4 star Continental Hotel Budapest Superior was to create a green oasis for guests in the heart of the capital where, the minute they enter the hotel, the stress and the noise of the big city can be totally left behind, completed with relaxation and entertainment possibilities.

The building represents a remarkable and exclusive style from Art Nouveau and modern interior design elements in the city centre of Budapest. The 272-room hotel features a diverse range of rooms. In addition to the standard rooms, deluxe and executive rooms and 13 suites reflect art deco features, perfect harmony, and fine elegance combining a modern world of colours and forms.

Registration and payments deadline:
15th July 2022

Detailed programme and the registration form on:
<https://www.chainedesrotisseurs.com/>

We reserve the right to programme change.

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